

Dinner Buffet Menu

Group will be charged for the guaranteed number of guests provided three days prior to the event date

Two Entrees \$18~ Three Entrees \$20~

Buffet includes: mixed green salad (choice of dressing), pasta salad, fresh seasonal vegetables, freshly baked bread, butter and beverage (coffee, tea, soda or milk)

Children's Price \$8-

Available to children 12 and under

Chicken Pasta

Seared chicken served with artichokes, sun-dried tomatoes and spinach fettuccini, tossed in roasted garlic cream

Chicken Pasta Verde

Seared chicken with fresh spinach, broccoli, sweet peas and zucchini; tossed with a pesto Chardonnay sauce. Served over spinach pasta

Mediterranean Chicken Sautee

Chicken breast, tomatoes, artichoke hearts, roasted red peppers and spinach sautéed with fresh herbs
Served over rice pilaf

Chicken Marinara

Roasted chicken breast served with the Landmark's own marinara sauce, topped with Parmesan cheese, served with garlic whipped potatoes.

Grilled Chicken

Char-grilled breast of chicken with a sautéed Cremini mushroom sauce
Served with roasted garlic whipped potatoes

Michigan Cherry Pork Loin

Grilled boneless pork loin smothered in a Michigan cherry and Chardonnay sauce
Served with baby redskin potatoes

Flat Iron Steak & Tortellini

Grilled flat iron steak served over three cheese tortellini and Asiago cream sauce

Teriyaki Beef

Teriyaki marinated sirloin with julienne sweet peppers and garlic sauce
Served over rice pilaf

Beef Tips

Slowly roasted beef tenderloin tips with wild mushrooms, herbs and onions, topped with beef sauce. Served over rice pilaf

Glazed Ham

Rum and pineapple glazed ham, served with garlic whipped potatoes

Salmon

Fresh Atlantic salmon roasted with herbs and Chardonnay, served with a lemon-dill sauce
Served with rice pilaf

Whitefish Piccate

Baked whitefish with fresh garlic, white wine and capers, served with rice pilaf

Oven-Roasted Cod Polonaise

Atlantic cod braised in a tomato, garlic, olive, fennel and caper sauce. Served with rice pilaf

Shrimp Pasta

Sautéed shrimp tossed with scampi sauce, linguini, Parmesan cheese and fresh herbs

Lasagna

Meaty layers of pasta, homemade sauce, Ricotta cheese and Italian sausage.

**Vegetarian available upon request*

Carved Specialties

Enhance your buffet with a carving station. Our talented Chefs will be standing by to serve your guests

Carved Tenderloin

Served with crostini and horseradish sauce

Serves 25 guests

\$275-

Prime Rib

Oven-roasted prime rib served with au jus and horseradish sauce

Serves 20 guests

\$225~

Pit Ham

Bone in pit ham oven-baked. Served with Chef's choice of mustard

Serves 60 guests

\$125~

Turkey & Stuffing

Oven-roasted turkey with homemade stuffing and gravy

Serves 20 guests

\$95-

Roasted Pork Loin

Oven-roasted pork loin coated with garlic and herbs. Served with honey whole grain mustard

Serves 30 guests

\$80-

Salmon

Fresh Atlantic salmon roasted with herbs and Chardonnay, served with a lemon-dill sauce

Serves 20 guests

\$130-

All food and beverage must be supplied by the hotel, no food or beverage will be permitted to be brought into the banquet rooms by the customer or any of the customer's guests due to state and local health regulations

A 20 % service charge and 6% sales tax will be applied to all food and beverage